

WHAT IS CLAIMED IS:

1. A composition comprising, a soy protein material having a lard gel strength of at least 560.0 grams.
2. The composition of claim 1, wherein the soy protein material has a lard gel strength of at least 575.0 grams.
3. The composition of claim 1, wherein the soy protein material has a lard gel strength of at least 600.0 grams.
4. The composition of claim 1, wherein the soy protein material has a protein content of at least 65.0 weight percent on a moisture free basis.
5. The composition of Claim 1, wherein the soy protein material has a protein content of from 75.0 weight percent to 85.0 weight percent on a moisture free basis.
6. The composition of claim 1, wherein the soy protein material has a protein content of at least 90.0 weight percent on a moisture free basis.
7. The composition of claim 1, wherein the soy protein material is a soy protein concentrate or a soy protein isolate.
8. The composition of claim 7, wherein the soy protein material has an uncooked emulsification strength of at least 190.0 grams.
9. The composition of claim 8, wherein the soy protein material has an uncooked emulsification strength of at least 225.0 grams.
10. The composition of claim 7, wherein the soy protein material has a cooked emulsification strength of at least 275.0 grams.

11. The composition of claim 10 wherein the soy protein material has a cooked emulsification strength of at least 300.0 grams.
12. A composition comprising, a soy protein material having an uncooked emulsification strength of at least 190.0 grams.
13. The composition of claim 12, wherein the soy protein material has an uncooked emulsification strength of at least 225.0 grams.
14. The composition of claim 12, wherein the soy protein material has a protein content of at least 65.0 weight percent on a moisture free basis.
15. The composition of Claim 14, wherein the soy protein material has a protein content of from 75.0 weight percent to 85.0 weight percent on a moisture free basis.
16. The composition of claim 12, wherein the soy protein material has a protein content of at least 90.0 weight percent on a moisture free basis.
17. The composition of claim 12, wherein the soy protein material is a soy protein concentrate or a soy protein isolate.
18. The composition of claim 17, wherein the soy protein material has a lard gel strength of at least 575.0 grams.
19. The composition of claim 18, wherein the soy protein material has a lard gel strength of at least 600.0 grams.
20. The composition of claim 17, wherein the soy protein material has a cooked emulsification strength of at least 275.0 grams.
21. The composition of claim 20 wherein the soy protein material has a cooked emulsification strength of at least 300.0 grams.

22. A composition comprising, a soy protein material having a cooked emulsification strength of at least 275.0 grams.
23. The composition of claim 22, wherein the soy protein material has a cooked emulsification strength of at least 300.0 grams.
24. The composition of claim 22, wherein the soy protein material has a protein content of at least 65.0 weight percent on a moisture free basis.
25. The composition of Claim 24, wherein the soy protein material has a protein content of from 75.0 weight percent to 85.0 weight percent on a moisture free basis.
26. The composition of claim 22, wherein the soy protein material has a protein content of at least 90.0 weight percent on a moisture free basis.
27. The composition of claim 22, wherein the soy protein material is a soy protein concentrate or a soy protein isolate.
28. The composition of claim 27, wherein the soy protein material has a lard gel strength of at least 575.0 grams.
29. The composition of claim 28, wherein the soy protein material has a lard gel strength of at least 600.0 grams.
30. The composition of claim 27, wherein the soy protein material has an uncooked emulsification strength of at least 225.0 grams.
31. A food product comprising a blend of
a soy protein material having at least one physical property selected from the group consisting of a lard gel strength of at least 560.0 grams, an uncooked emulsification strength of at least 190.0 grams, and a cooked emulsification strength of at least 275.0 grams;
and
at least one food ingredient.

32. The food product of claim 31, wherein the food ingredient is an emulsified meat.
33. The food product of claim 31, wherein the soy protein material is a soy protein concentrate or a soy protein isolate.
- 34.. The food product of claim 33, wherein the soy protein material has a lard gel strength of at least 575.0 grams.
35. The food product of claim 34, wherein the soy protein material has a lard gel strength of at least 600.0 grams.
36. The food product of claim 33, wherein the soy protein material has an uncooked emulsification strength of at least 225.0 grams.
37. The food product of claim 33, wherein the soy protein material has a cooked emulsification strength of at least 300.0 grams.
38. The food product of claim 31, wherein the food ingredient is soup stock.
39. The food product of claim 31, wherein the food ingredient is a dairy product.
40. The food product of claim 31, wherein the food ingredient is a bread ingredient.
41. A method for obtaining a novel soy protein material, comprising the steps of:
slurrying an alcohol washed soy protein material in water;
adjusting the pH of the slurry to an acid pH of less than 6.0;
removing soluble components from the acid pH slurry;
adjusting the pH of the acid pH slurry to above 7.0 after removing soluble components from the acid pH slurry to provide a neutralized slurry; and
subjecting the neutralized slurry to heat treatment at a sufficient temperature and for a sufficient period of time to change the structure of the soy protein material.

42. The method of Claim 41, further comprising the step of subjecting the heat treated slurry to a shearing process.

43. The method of Claim 41, wherein said soluble components are removed from said acid pH slurry by centrifugation, said soluble components being removed in a centrifuge liquor.

44. The method of Claim 43, further comprising the additional step of recovering proteins from the centrifuge liquor using an ultrafiltration process.

45. The method of Claim 41, wherein said soluble components are removed from said acid pH slurry by ultrafiltration

46. The method of Claim 42, wherein said shearing process comprises subjecting the neutralized slurry to shearing in a shearing pump.

47. The method of claim 41, further comprising the step of flash cooling the heat treated slurry.

48. The method of claim 47, further comprising the step of drying the soy protein material in the flash cooled slurry.

49. The method of claim 41, wherein said alcohol washed soy protein material is an alcohol washed soy protein concentrate.